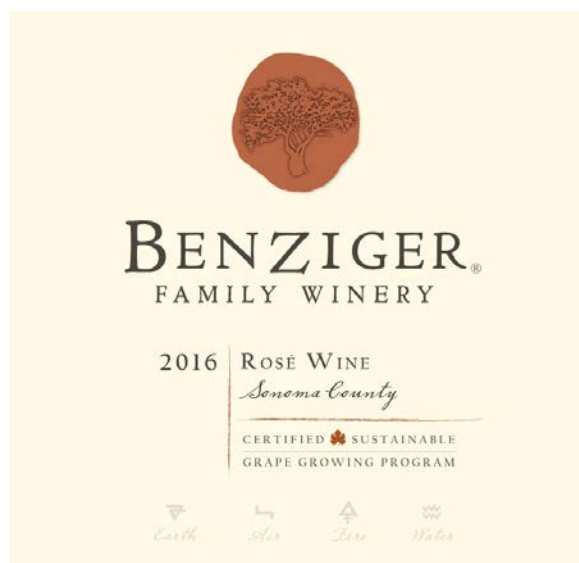


BENZIGER

FAMILY WINERY

2016 DRY ROSÉ
SONOMA COUNTY
ALCOHOL 13.5% | TOTAL ACIDITY .71 | pH 3.55



TASTING NOTES: Our Sonoma County Rosé is inviting and fresh. Fruity aromas of strawberry and watermelon greet you. Refreshingly dry, it finishes full and pleasing on the palate with just a hint of cherry zest. Enjoy as an aperitif or with an array of cheeses, shellfish or spicy Indian curries.

WINEMAKING: The lots for our 2016 Rosé were pressed and drained to a small tank. The juice was cold fermented to dryness to preserve the crisp acidity and aromatic fruit character. The hue comes from the very short amount of time the juice spends on its skins. 100 % stainless steel fermented at very low temperatures to preserve the fresh fruit components.

VINTAGE: It was a wet winter going into the 2016 growing season, and we're accustomed to working with limited amounts of water due to years of drought conditions, but this year we were worried about abundance. Strategic planning on the part of our vineyard team has always seen us through the trying times, and 2016 had us on our toes. Despite early season warmth and rain challenges, once we hit ripening season, harvest had great weather for hanging the fruit to reach full maturity; not too hot, not too cold, just enough to achieve ideal flavors and balance.

BENZIGER FARMING PRACTICES: We are dedicated to winemaking that reveals the true character of the vineyard, the varietal and the vintage in certified-sustainable wines defined by individuality and the passion of the people who make them. This wine was made with grapes grown by certified sustainable farming methods. Our sustainable philosophy promotes natural vineyard management, restoration of the land and biodiversity on the estate. We believe these practices result in wines that reflect the authentic flavors, aromas and character of the vineyard.